



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Michael Banh
Kimberly Pham
XEE YOO CHINESE FAST FOOD
8614 N 107TH ST
MILWAUKEE, WI

1/28/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-101.11	Discontinue storing food in plastic grocery bags. Those bags contain chemicals and insecticides that may leach into food. Use food grade containers and bags only. All food must be safe, unadulterated and honestly presented.	2/11/2013
3-302.11	1. Clean the grease drips out of the hood so they can't drip into food. 2. Raw bok choy was next to raw beef in the prep cooler. Keep raw meats away from produce. All food must be protected from cross-contamination.	2/11/2013
3-304.12	Discontinue storing the rice scoop in stagnant cold water. You may change it out with a clean one every 4 hours or put it in hot water on the steam table at 135F or higher. Water was hot enough when inspector checked it. This includes the bucket of utensils that were in water by the prep sink, but if they are clean they should be stored dry.	2/11/2013
3-304.14	No sanitizing buckets were set up. Store wiping cloths in a sanitizing solution between use.	2/11/2013
3-306.11	Provide a light bulb cover under the hood. Replace the light shield cover that is missing on the ceiling. Replace burnt out light bulb in hood. Provide effective food shields.	2/11/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

3-501.17	No foods were dated at all. Undated foods include crab rangoon, egg rolls, multiple containers of chicken, grilled chicken, pork and shrimp. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	2/11/2013
4-601.11	<p>There was a large pot on the shelf at the warewashing area that was full of dirty utensils and equipment. You are required to clean utensils and dishes prior to storing them. Rewash the pot and the utensils.</p> <p>Also, underneath the wok area there was a large greasy pot used for draining grease. You must wash this every time you are done with it.</p> <p>Replace the cutting board mat with a new one that isn't stained and cracking.</p> <p>All food contact equipment and utensils must be clean..</p>	2/11/2013
5-202.11	Repair the leaky faucet on the prewash/wash compartment faucet. Properly repair plumbing.	2/11/2013
6-301.12	No paper towels in the customer bathroom. Provide single service toweling for all handsinks.	2/11/2013
6-501.114	<p>You do not have enough storage space or space for prepping meat and vegetables. You must clean out the back office area free from all items that do not relate to the restaurant. Then take all the office items from the prep table by the cash register and store them in there.</p> <p>Overall, you need the table space for food prep and have too much non-restaurant items in here. Remove the bicycle in back also and clean out the bathroom too.</p>	2/11/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

7-209.11 Remove all the office supplies and tubs of paperwork off the prep table 2/11/2013
where the cash register is. Employee personal care items must be properly
stored.

Notes:

NOTES:
CFM is Kimberly Pham exp. date is 8/23/2014

Do the following:

1. Remove all cardboard and egg containers from the floor and in between equipment.
2. Clean the air gap at the vegetable prep sink.
3. Clean underneath the cooking area.
4. Remove the TV tray by the warewashing sink, it is dirty and not easily cleanable.
5. Clean the mop sink.
6. Remove the cans of water underneath the prep sink and discontinue this practice.

On 1/28/2013, I served these orders upon Michael Banh
Kimberly Pham by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature